

MLCPAC STANDARD SPECIFICATION 992.1
TEMPORARY MESSING

1 GENERAL

1.1 The intent of this item is for the Contractor to provide temporary, off-ship messing.

2 REFERENCES

Coast Guard Drawings: NONE

Enclosed Figures: NONE

Applicable Documents:

U.S. Department of Health, Education and Welfare, Public Health Service, Food and
Drug Administration (FDA) 78-021, Public Health Service

3 REQUIREMENTS

3.1 GENERAL - The Contractor shall provide temporary an off-ship messing facility for cutter personnel. All cutter personnel shall be messed at one facility only and the same facility shall be used for the entire desired duration.

3.1.1 Notification - The Contractor shall notify the COTR, by submitting a CFR, at least 72 hours before off-ship messing is required.

3.1.2 Minimum Period - The Contractor shall provide off-ship messing for a minimum duration of three days for each instance that off-ship messing is required.

3.1.3 Miscellaneous - All menus represent an estimated dietary requirement for one person per day. Meals shall not be repeated within any consecutive seven (7) day period. Types of salad dressings, cold drinks, and bread shall vary daily. Weekly menus shall be submitted to the COTR, for review and approval, at least three working days prior to the start of each off-ship messing period and the start of each weekly menu cycle.

3.2 LOCATION - The off-ship messing facility shall be located as close as possible to the vessel without exceeding a 15-minute, one-way commute during peak rush hours to and from the cutter. If temporary berthing is being provided the messing facility shall be located within a 1/4-mile radius of the off-ship berthing facility being provided.

3.3 CERTIFICATION OF MEALS - The Contractor shall provide a personnel checklist for each meal to provide an accurate count of meals served per day. This list will be verified by the COTR prior to submittal for payment.

3.3.1 Restaurant Facility - The restaurant facility shall provide breakfast, lunch, and dinner on a seven-day per week basis.

3.4 SANITATION - The restaurant facilities shall meet the sanitation standards specified in DHEW Pub (FDA) 78-021, as well as local and state Board of Health requirements.

3.4.2 Sanitary Facilities. Sanitary facilities shall be provided and maintained within the messing facility. Each sanitary facility shall, at a minimum, be equipped as follows:

| FEATURES AND FURNISHINGS | Minimum Required | |
|---------------------------|------------------|--------|
| | Male | Female |
| Lavatories | 2 | 1 |
| Water Closets | 2 | 1 |
| Towel Dispenser w/ towels | 2 | 1 |
| Soap Dispensers w/ soap | 2 | 1 |

3.5 Temporary messing for the cutter's personnel from Monday thru Sunday shall be provided when required under paragraph 3.1 of this item. Meals shall be provided as described in paragraphs 3.5.1 thru 3.5.4 of this item. Lunches from Monday thru Friday shall be boxed per 3.5.2 and delivered to the cutter per paragraph 3.5.4. Catering or boxed meals (daily breakfast, daily dinner, and weekend lunch) shall be provided and delivered to the cutter per paragraph 3.5.4 for cutter personnel who are unable to leave the cutter.

3.5.1 Breakfast (Boxed and served) - All items of the following breakfast menu shall be provided daily per person. Minimum portion sizes shall be provided as indicated for each item:

| ITEM | MINIMUM PORTION |
|---|-----------------|
| Choice of two fruit juices (Fruit aides or fruit drinks shall not be substituted for juice) | 6 oz |
| Choice of two fresh fruits (i.e. apples, oranges, bananas, or pears) | 4 oz |
| Fresh milk (whole and lowfat) | 8 oz |
| Cereals (hot or cold, ready to eat) | 2 oz |
| Fresh eggs (cooked any style) | 2 med. or lrg. |
| Breakfast meats (bacon and one other) | 2 oz |
| French toast, waffles, or pancakes, and syrup | 3 full pieces |
| Potatoes or potato substitute | 4 oz |
| Toast and one other breakfast pastry | 2 slices |
| Butter or margarine | 2 patties |
| Choice of jellies or jams | 1 oz |
| Coffee or tea, with cream and sugar | 8 oz |
| Fork, knife, spoon, and napkin | 1 ea |

3.5.2 Weekday Lunch (Boxed) - All items in the following lunch menu shall be provided daily per person. Minimum portion sizes shall be provided as indicated for each item:

| ITEM | MINIMUM PORTION |
|---|-----------------|
| Soup, stew, or chili with crackers | 6 oz |
| 1 sandwich with meat fillings (i.e., ham, chicken, roast beef, turkey, corned beef) | 4 oz (for meat) |
| Fresh milk (whole or lowfat) | 8 oz |
| Fresh fruit (i.e. apples, oranges, bananas, or pears) | 4 oz |
| Juice (i.e. apple, orange, grapefruit) | 6 oz |
| Hard-boiled egg or 2 oz cheese | 1 ea |
| Dessert | 2 oz |
| Fork, knife, spoon, and napkin | 1 ea |

3.5.3 Dinner and Weekend Lunch (Boxed and served) - All items in the following dinner menu shall be provided daily per person. Minimum portion sizes shall be provided as indicated for each item:

| ITEM | MINIMUM PORTION |
|---|-----------------|
| Soup, stew, or chili with crackers | 6 oz |
| Fresh salad or salad bar | 4 oz |
| Salad dressing (at least three choices) | 2 oz |
| Main course or entree (at least two choices) | 8 oz |
| Gravy or sauce | 2 oz |
| Potato, rice, or other starch | 4 oz |
| Vegetables (at least two choices) | 4 oz |
| Dessert (at least one fruit dessert and one cake, pie, pudding, or ice cream dessert) | 2 oz |
| Cold drinks (at least two choices) | 8 oz |
| Coffee or tea, with cream and sugar | 8 oz |
| Fresh milk (whole or lowfat) | 8 oz |
| Fresh bread/rolls | 2 slices/1 ea |
| Fork, knife, spoon, and napkin | 1 ea |

3.5.3.1 Two main courses will be offered to provide a variety of choice.

3.5.3.2 At least one fruit dessert and one sweet dessert will be offered. Cookies may be served as an accompaniment to the ice cream, pudding, yogurt or Jell-O. Cakes, pies, pastries, and candies may be offered.

3.5.4 Meal Schedule. Each meal shall be made available and served throughout the time periods as follows:

| MEAL | TIME |
|---------------------|-------------------------------|
| Breakfast (served) | 6 AM thru 7:30 AM |
| Breakfast (boxed) | Deliver to cutter by 6:30 AM |
| Lunch (served) | 11:30 AM thru 1:30 PM |
| Lunch (boxed) | Deliver to cutter by 11:15 AM |
| Dinner (served) | 4:30 PM thru 6:30 PM |
| Dinner (boxed) | Deliver to cutter by 4:45 PM |

3.5.5 The off-ship messing facility shall remain open for service at least 1/2-hour beyond the time periods indicated in paragraph 3.5.4.

3.6 GRATUITIES - The Contractor shall provide gratuities for the messing facility to give to their waitresses/waiters (or their equivalent position) for services supplied to the crew. The gratuities shall amount to 15% of the total cost of food provided to all cutter personnel.